

Micro-biological risk reduction and management for fresh produce crops



Protect and enhance your quality • Reduce your risk and protect reputation
Meet the requirements of assurance schemes and consumer protocols

Designed for:

Farmers, farm managers, technical and quality members of staff who are required to deliver food safety management as part of assurance schemes, third party certification schemes and customer protocols. The course is also suitable for those wishing to further their knowledge of the factors affecting food safety of fresh produce crops

Entry requirement:

An intermediate course best suited to those who are **able** to demonstrate some practical experience

Price:

£225 + VAT

Duration:

A one day classroom-based course

CPD points:

CPD points to be awarded

Learning outcomes:

At the end of this course you will be able to:

- Understand epidemiological data on food borne illness from contaminated fresh produce
- Understand consequences of food poisoning on economics, market and brand reputation
- Manage food safety risks during crop production, harvesting and packing
- Understand food safety legislation relating to micro risks and risks of using cleaning chemicals
- Identify other potential food safety risks such as heavy metals and pesticide residues
- Understand sources of the main organisms and transfer routes that cause food borne illness in fresh produce

- Implement best practice in managing food safety risks
- Design a testing programme for water (including irrigation, washing water and other uses)
- Take action to safely improve water quality
- Take action to safely manage the risks from cleaning compounds

Content:

Classroom module 1 (half day):

- Introduction – why bother about food safety?
- Know your enemy – a beginner's guide to the microbial pathogens that cause problems in fresh produce
- What to consider/worry about – managing the routes of potential contamination and how to prevent it

Classroom module 2 (half day):

- Using micro testing to manage food safety – what are indicator species and what do they show?
- The challenge of keeping water safe for use – treatments and testing
- Template for on farm management of procedures and the recording of this work
- Case study discussions and presentations

Trainer:

Dr Jim Monaghan, Principal Lecturer of Fresh Produce Research Centre, Harper Adams University



For more information or to book online go to www.artistraining.com
01223 342444 info@artistraining.com @ARTIStraining

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